

blackcurrant
bay leaf
mulberry
clove



2017 Black Label Cabernet Sauvignon

Vintage Notes

Vintage 2017 saw a return to classic Yarra Valley growing conditions. A cool, wet spring resulted in a later start to harvest. Some truly ideal weather followed with three to four weeks of blue skies and temperatures in the high 20s with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties.

Rob Dolan – Winemaker

Wine Notes

Colour	Deep crimson
Aroma	Blueberry, blackcurrant, clove
Palate	Spiced plum, bay leaf, fine tannins
Cellar	Zero to 10 years
Nutrition	88 calories per 120ml glass, < 1 gram of sugar per glass

Occasion

Get your friends together, indulge in one tomahawk steak to share and enjoy.

Viticulture

Region	Yarra Valley
Vineyard	Yering Park + Yarraland
Harvest	7 + 8 April 2017
Method	Hand harvested

Winemaking

Process	Crushed + destemmed, fermented in open pots
Fermentation	Cold soaked prior to fermentation in open pots, pumped over twice daily, 14 days post fermentation maceration
Oak	New (30%) and seasoned hogshead for 16 months
Alcohol	13.5%
Winemakers	Rob Dolan, Mark Nickolich + The Team